
Toast

Avocado	12
Thick cut seeded soudough, smashed avocado, slow poached egg, Josephine's microgreens, exotic peppercorn blend	
Smoked Fish	14
Sprouted rye, smoked white fish, 'everything' cream cheese, dill, crispy capers, smoked trout roe, pickled onion	
Tropical Fruit	13
Banana bread, mango-pineapple chutney, local fresh and grilled fruit, house-made ricotta spread, Caribbean honey	
Ahi Tuna Toast	14
Seeded sourdough, cucumber, sesame slaw, garlic lemon aioli, local microgreens, watermelon radish	
Toasted Baguette	8
Cultured butter, house preserves, local honey	
Johnny Cake	8
Pineapple mango chutney, sea salt, local honey	

Bowls

Tropical Fruit + Yogurt	18
House made coconut yogurt, fresh fruit, shaved coconut, granola, Caribbean honey	
Mediterranean	20
Farro and quinoa blend, local greens, roasted peppers and eggplant, Castlevetrano olives, two eggs any style	
Easterly Bowl	20
Brown rice, lentils, local greens, avocado-baby hierloom tomato salsa, roasted local pumpkin, garlic mojo sauce, two eggs any style	
Jo's Greens	21
Roasted wild mushrooms, roasted red and golden beets, slow poached egg, shaved pecorino romano cheese, chimichurri.	

Plates

Sourdough Waffles	14
Seasonal fruit, passion fruit butter, tamarind-maple syrup	
Shakshuka	16
Braised greens and tomatillo, baked eggs, fresh herbs, house made baguette	
Morning Mussels	20
Chorizo, tomato coconut milk broth, tomatillo, fresh herbs, house made baguette	
Shellfish and Grits	24
Anson Mills grits, grilled prawns, panko fried oysters, house-cured bacon, passion fruit hollandaise, green onion	
Hash	16
Sweet potato and brussel sprout hash, choice of breakfast protein, local greens, two eggs any style	
Sweet Plantain Benne	16
Smashed sweet plantain, thick cut house cured bacon, poached egg, passion fruit hollandaise	
Breakfast Slider	7
House-made slider buns, choice of protein, soft scrambled eggs, avocado-buttermilk sauce	

Oysters

Raw
* Grilled Lemon
* Mezcal Cocktail Sauce
* Mignonette
1/2 Dozen 20 Full Dozen 40
Grilled
Guajillo garlic butter & herbed panko
1/2 Dozen 20 Full Dozen 40

À La Carte

Caribbean Breakfast Sausage	6
Seafood Sausage	6
Thick Cut House Cured Bacon	6
Panko Crusted Oysters	8
Roasted Mushrooms	5
Sweet Potato and Brussel Sprout Hash	4
WHOLE FRUIT	
1/2 Avocado	5
1/2 Grapefruit	3
1/2 Mango	4
1/4 Pineapple	4



THE EASTERLY OFFERS FRESH & HOUSE-MADE OFFERINGS. WE STRIVE TO GUARANTEE THE FRESHEST & GREATEST AVAILABILITY OF ITEMS ON OUR MENU. OCCASIONALLY ITEMS MAY BECOME UNAVAILABLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ALL PRICES INCLUDE ANY LOCAL TAXES. A 20% SERVICE CHARGE WILL BE APPLIED TO ALL PARTIES OF 5 OR MORE.
HOURS: 4PM-10PM | KITCHEN 4PM-10PM | HAPPY HOUR 4PM-6PM

brunch